

Campfire Cookouts

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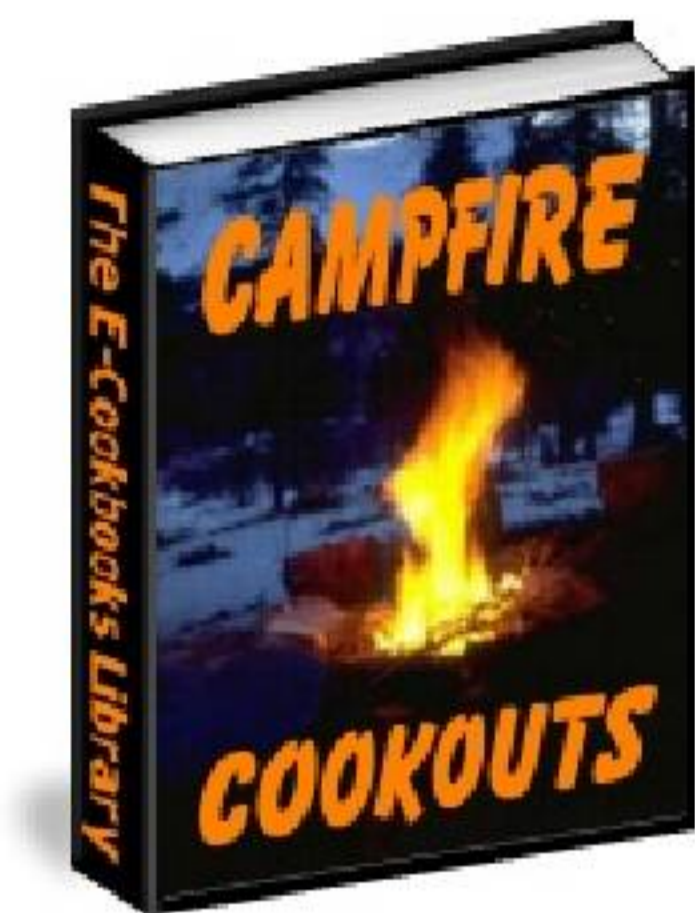
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Campfire Cookouts

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APPLE PIE ON A STICK

- 1 Jonathan or Rome apple for each person
- 1 cup granulated sugar
- 1 tablespoon cinnamon

Push a stick or dowel through the apple top until the apple is secure on the stick. Place the apple 2 or 3 inches above the hot coals and turn the apple while roasting it. As the apple cooks, the skin browns and the juice drips out. When the skin is loose, remove the apple from the fire (but leave it on the stick). Peel the hot skin off very carefully.

Combine sugar and cinnamon. Roll the apple in the sugar–cinnamon mixture, then return it to roast over the coals, letting the mixture heat to form a glaze around the apple. Remove from coals and let it cool.

AUSSIE PIZZA

3 cups Bisquick
1/2 cup water or milk
1 tin baked beans
1/2 cup diced bacon
3 medium mushrooms, sliced
1 cup or enough to cover the pizza

Mix the flour and water to a nice firm dough. With a little flour on a board, roll out enough dough to cover the dish you are using for the base of the pizza. Then roll enough dough to go around the edge of the dish. This is to keep the mixture in and should be about 1/2 inch high.

Now place the base of the pizza in a pre-heated camp oven. Set the camp oven on a shovel of hot coals then cover the lid with very hot coals.

After about 8 to 10 minutes, check to see if the base is cooked. It will vary with the heat of the coals. When base is cooked, remove from camp oven and place baked beans on the base first. Then place cheese, bacon, finishing off with the mushrooms.

Return to hot camp oven with plenty of hot coals on top of the lid. Leave until bacon and mushrooms are cooked. Be very careful not to burn yourself when removing the pizza from the camp oven.

BACKPACKER BAR

1 cup butter
1 1/2 cups packed brown sugar
1 cup quick cooking oats
1 cup whole wheat flour
1 cup white flour
1/2 cup wheat germ
4 teaspoons grated orange peel
4 eggs, lightly beaten
2 cups whole almonds
1 cup chocolate chips
1/2 cup chopped dates
1/2 cup chopped dried apricots
1/2 cup shredded coconut

Preheat oven to 350 degrees F. Cream butter with 1 cup brown sugar. Stir in oats, wheat flour, white flour, wheat germ and orange peel. Press mixture into bottom of an ungreased 13 x 9-inch baking pan.

Combine eggs, almonds, chocolate chips, dates, apricots, coconut and remaining 1/2 cup brown sugar. Mix gently, but thoroughly. Pour over butter mixture. Spread evenly in pan. Bake 30 to 35 minutes and cool before cutting into bars.

BANANA BOATS

4 bananas, unpeeled
1/2 cup chocolate chip pieces
1/2 cup miniature marshmallows

Cut a wedge-shaped section in each banana. Pull back peel. Remove wedge-shaped piece of banana. Fill cavity with chips and marshmallows. Replace peeling over filling. Wrap securely in heavy-duty foil. Heat about 5 minutes over coals until chocolate and marshmallows melt.

BEANIE-WEENIES

6 frankfurters, sliced
2 teaspoons dried onion flakes
1/4 teaspoon oregano
1 tablespoon margarine
1 (28 ounce) can New England baked beans
1 medium tomato, cut into wedges

Sauté wieners, onion and oregano in margarine until browned. Add beans and simmer 10 min. Add tomato wedges and heat gently.

BOY SCOUT DUTCH OVEN PEACH COBBLER

2 (29 ounce) cans peaches, sliced
1 cup granulated sugar
1 1/2 teaspoons cinnamon
6 tablespoons shortening
3 cups biscuit mix
2 eggs
1 cup milk

Line Dutch oven with aluminum foil and place oven over coals with some coals on lid.

Put shortening into small pan. Put near heat to melt. When Dutch oven is hot, put peaches in with no more than 1/2 cup of the juice. Sprinkle sugar and cinnamon on fruit. Put lid back on with some coals on top.

Put biscuit mix, eggs, melted shortening and milk in bowl and mix thoroughly. Remove lid from Dutch oven. Drop dough one spoonful at a time onto the top of the fruit. Use one spoon to take the dough out of the bowl and the second spoon to push dough off the first spoon onto the fruit. Do this quickly to retain heat in Dutch oven. Do not spread the dough around or smooth the dough out. Put lid on oven with coals under the oven and on the lid (400 degrees F). Check in 5 minutes. If a crust has started to form, the fire is much too hot. There should be no visible change in the surface of the dough.

Check in 10 minutes. If there is a very light crust starting to form the heat is just right. If there is no crust forming, add more coals. If there is a hard crust or some browning, remove coals to reduce heat. Check in 20 minutes. The biscuit dough should be starting to brown. This should be a light brown. If it is a dark brown, remove most of the coals from the lid. If there is not browning, add more coals to the lid. This should be done in about 30 minutes.

Test by pushing a piece of clean straw or a wood splinter into the dough and pulling it out. If it comes out dry or with dry crumbs, it is done. Remove Dutch oven from the fire and allow the cobbler to cool a while before serving.

CAMP FISH

Fresh fish

1 small onion

1 lemon

Pam

Aluminum foil

The best fish to have is fish caught in a stream by yourself. Clean the fish and leave the heads on. Spray the aluminum foil with Pam. Place fish on foil. Lay 2 or 3 onion slices and 1 lemon slice on each fish. Fold the aluminum foil and place on the campfire. It works best if you heat a flat rock in the middle of the fire. It doesn't take long for the fish to cook. Check it every now and then. The fish will appear white and flaky when done.

CAMP SHRIMP

1 pound large shell-on shrimp
3/4 cup liquid margarine or butter
Cajun spice
Red pepper
Salt
Black pepper
Granulated chopped garlic, to taste
1 slice onion
Tabasco sauce, to taste
Slice lemon

Put all ingredients into a cast iron skillet. Cover and bring butter to boil.
Serve in skillet with French bread or rolls.

CAMPFIRE APPLES

Apples

Squeeze butter

Cinnamon/sugar mix

Heavy-duty foil

Core an apple leaving the bottom intact. Cut the center of the core apart from the top of the core, creating a "lid" that fits on your apple. Fill the apple half to three quarters full of squeeze butter. Fill the rest of the apple with a cinnamon/sugar mix. Put the "lid" back on the apple. Wrap in foil. Throw it into the coals for an hour or so.

CAMPFIRE CLAM CHOWDER

1 package Knorr Swiss Leek soup mix
2/3 cup instant potatoes
2/3 cup powdered milk
5 cups water
1 (6 ounce) can chopped or minced clams, including juice
Bacon bits (optional)

Mix all ingredients except bacon bits and bring to a boil. Simmer for 5 minutes or until done. Sprinkle bacon bits on top, if desired.

CAMPFIRE COOKOUT

1 1/2 pounds ground beef
1 1/2 teaspoons salt
1 teaspoon pepper
1 green bell pepper, sliced
4 large carrots, sliced
4 large potatoes, sliced
1 large onion, sliced
Worcestershire sauce

Mix ground beef, salt and pepper. Shape into 4 large patties. place each patty on a large square of heavy-duty foil. Cover each patty with prepared vegetables, then sprinkle each meal liberally with Worcestershire sauce. Cook for 15 minutes over hot coals, then turn and cook on the other side for 15 minutes.

CAMPFIRE DUTCH OVEN POTATOES

30 to 35 golf-ball size new red potatoes

1 medium onion

1/4 cup (1/2 stick) butter

1 package dry ranch dip mix

Spray Dutch Oven with Pam. Wash potatoes, but do not peel. Cut potatoes in half and place in bottom of Dutch oven. Chop onion and place on top of potatoes. Place chunks of butter on top of potatoes and onions. Sprinkle Ranch dip mix over all.

Bake on hot coals for 30 to 45 minutes.

CAMPFIRE GOULASH

12 ounces noodles
1 package sour cream mix
1/4 teaspoon salt
1/4 teaspoon garlic powder and a dash of pepper
4 tablespoons bell pepper flakes
2 tablespoons celery flakes
1 tablespoon paprika
Beef stick, hot dogs, ham, cut up, or a small can of roast beef

Plunge noodles into 2 quarts boiling water. Cook until done. Pour off most of the water and add the meat. Simmer covered 5 to 10 minutes, until thoroughly heated. Stir often to prevent sticking.

CAMPFIRE MUFFINS

6 oranges

2 (7 ounce) packages muffin mix, any flavor

Cut oranges in half. Scoop out orange segments to eat alone or to use with fruit salad. Reserve the hollowed peel shells.

Prepare the muffin mix according to package directions. Fill the orange peel cups half full of batter. Wrap each one loosely with heavy duty aluminum foil. Place in hot coals, making sure that the batter side stays up. Cook 5 to 10 minutes until muffins are done.

CAMPFIRE ONIONS

4 large sweet onions
1/4 cup butter or margarine
1/4 cup honey
1 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon garlic salt

Cut each onion into 12 wedges; divide between eight pieces of double-layered heavy duty foil. Top onions with butter, honey and seasonings. Fold foil to seal packets tightly. Grill, covered, over medium-hot heat for 20 minutes or until onions are tender, turning once.

CAMPFIRE POTATO PACKETS

6 large baking potatoes
1 large onion, chopped
4 ounces green chiles
4 ounces black olives, chopped
1/4 teaspoon garlic powder
1/2 teaspoon lemon pepper
Butter or margarine (optional)

Scrub and chop baking potatoes into pieces, but do not peel. Prepare 6 to 8 square pieces of heavy-duty aluminum foil, one piece per serving. Place equal portions of the ingredients on each foil square. If butter or margarine is available, place one teaspoonful on top of each packet. Fold the foil, sealing ends. Place on barbecue grill or in coals of campfire for about 45 to 55 minutes.

CAMPFIRE SPAGHETTI

2 1/2 cups water

Dash of salt

1 cup spaghetti pasta

2 envelopes tomato soup mix

1 envelope spaghetti sauce mix

Bring water to a boil. Add pasta, and cook until almost done. Stir occasionally.

Add soup and seasoning mixes. Stir well to break up lumps. Simmer for 5 minutes or until pasta is done and sauce is well mixed. Stir often to prevent sticking.

Canned meat may be added for variety.

CAMPSITE CHUCK ROAST

1 (3 to 4 pound) chuck roast
2 cups barbecue sauce, divided
Dried onion flakes
Carrots, sliced (optional)
Potatoes, sliced (optional)

Lay out a large piece of heavy duty foil. Pour 1 cup barbecue sauce over foil. Sprinkle with dried onion flakes. Place roast over barbecue sauce on foil. Top roast with another cup of barbecue sauce and more minced onion. Add carrots and sliced potatoes if desired. Close foil package and seal well. Cook over fire on grill, turning every 20 minutes for about 2 hours.

CHIPPEWA BANNOCK

This bread keeps well and packs well.

1 1/2 cups cornmeal

1/2 cup water

4 tablespoons melted butter

4 tablespoons maple syrup or honey)

1/2 teaspoon salt (optional)

3 to 4 tablespoons vegetable oil (for frying)

Combine cornmeal, water, oil, syrup and salt. In a large skillet, heat 2 tablespoons oil over medium-high heat. Drop the batter by tablespoons into the hot oil. Flatten with a spatula and fry cakes until they are crisp and browned on both sides. Add more oil as needed.

CHOCOLATE-PEANUT BUTTER FONDUE

1 (3 pound) coffee can
Sticks or forks
2 tablespoons margarine
2 ounces unsweetened chocolate
2 cups granulated sugar
1/2 cup water
1/4 cup peanut butter
1/2 teaspoon vanilla extract

Melt all ingredients in the can over a lot heat source. Mix thoroughly while melting to prevent burning. Remove can from the fire. Using the sticks or forks, dip marshmallows, fruit chunks, etc.

CHOCOLATE-PEANUT BUTTER WRAPS

- 1/2 cup creamy peanut butter
- 4 (8-inch) flour tortillas
- 1 cup miniature marshmallows
- 1/2 cup miniature semisweet chocolate chips

Spread 2 tablespoons of peanut butter on each tortilla. Sprinkle 1/4 cup of marshmallows and 2 tablespoons of chocolate chips on half of each tortilla. Roll up, beginning with the topping side. Wrap each tortilla in heavy-duty foil; seal tightly. Grill, covered, over low heat for 5 to 10 minutes or until heated through. Unwrap and eat.

CORN ON THE FIRE

Corn on the cob

1 tablespoon unsalted butter

Salt and pepper

Break cob in half and wrap each piece in foil. Salt and pepper to taste and add butter. Close foil tightly and toss directly onto fire. Cook approximately 15 minutes.

Potatoes can also be cooked this way, but they take longer (30 to 45 minutes, depending on size).

DINNER IN A BAG

Marinate chicken in a zip-type plastic bags with chopped garlic, thyme and white wine. Chicken may be frozen with marinade in the bags ahead of time.

Quarter small red potatoes. Place in a separate zip-type plastic bag with some olive oil, chopped garlic and rosemary. Potatoes can also be prepared ahead of time.

Mix romaine and field greens in a separate zip-type plastic bag. Bring salad dressing in another small container.

To prepare, take chicken out of the bag and roast over hot coals on the grill or pan fry on camp stove. Wrap potatoes in aluminum foil and roast over hot coals. Takes about 1 hour to prepare. When chicken and potatoes are almost done, pour some salad dressing in the bag with the salad and mix up. Serve.

DUMP FRUIT COBBLER

Butter

2 (16 ounce) cans fruit pie filling (your choice)

1 box cake mix (your choice)

1/2 cup water

Butter the inside and bottom of the lid of a Dutch oven. Pour the pie filling into the Dutch oven. "Dump" in the cake mix. Spread evenly. Dot top with butter. Pour the water on top. Place lid on Dutch oven. Place into coals. Shovel some coals on top of the lid. Bake for approximately 30 to 45 minutes.

Test cake for doneness. If necessary, place on coals checking every 10 to 15 minutes.

DUTCH OVEN BISCUITS

2 cups Bisquick
1/2 cup cold water

Preheat Dutch oven in coals. To prevent the pan containing the biscuits from touching the bottom of the Dutch oven, put three small flat rocks on the oven bottom. To test for heat, place a few drops of water on bottom of oven. The oven and lid must be quite hot for proper baking.

Mix Bisquick and water with fork until dough is of a soft consistency. Spoon dough into cake pan by spoonful. Place the pan of biscuits on the rocks in the hot Dutch oven. Cover. Dutch oven should be placed on small amount of coals, and lid covered with coals and hot ashes. Bake about 10 minutes.

DUTCH OVEN CAKE

1 (18 1/2 ounce) box cake mix

2 cans pie filling

1/2 cup packed brown sugar

Butter

Cinnamon

Nutmeg

Line Dutch oven with heavy foil shiny side up. Grease the foil. Put pie filling on foil. Dot with butter. Sprinkle with brown sugar, cinnamon and nutmeg. Mix cake as directed, omitting 1/2 cup water. Pour over pie filling. Place Dutch oven on a few hot coals and put a few on top of lid. Don't surround them with coals. Bake for 20 minutes.

DUTCH OVEN CAMPFIRE COBBLER

1 box white or yellow cake mix

1/2 cup (1 stick) butter

2 cups water

2 cans cinnamon apple pie filling

NOTE: Any type of pie filling can be used.

Line Dutch oven with foil. Empty pie filling into Dutch oven. Empty cake mix on top of pie filling and spread evenly. Add butter and water. DO NOT MIX. Place Dutch oven on 10 coals. Place 8 coals on lid of Dutch oven. Bake for about 1 hour.

DUTCH OVEN FRIED APPLES

Vegetable oil or shortening
2 teaspoons butter or margarine
1 (20 ounce) can sliced apples
1 egg
1/2 cup all-purpose flour
1/3 cup milk
2 teaspoons granulated sugar
Confectioners' sugar

Put about 1 inch of oil in Dutch oven and place over coals. Put butter in small pan and place near fire to melt. Open can of sliced apples and put apples in one bowl, draining the liquid.

Break egg into other bowl and add flour, milk, sugar and melted butter.

When shortening in Dutch oven is hot, put a few pieces of apple in the batter and coat completely with batter. Use the small fork and lift one piece out. Turn over once. If it browns in 2 minutes, shortening is hot enough. Use large cooking fork to turn over and to remove from shortening. Continue the process with from 6 to 10 slices of apple in Dutch oven at any one time. Increase number of coals under oven if it takes 1 minute. When you take apple slices out of Dutch oven, put on paper towel to absorb surplus shortening. Let cool 3 to 4 minutes, then dust with confectioners' sugar.

DUTCH OVEN HOPI INDIAN FRY BREAD

2 cups flour
1/2 cup nonfat dry milk
1 tablespoon baking powder
3/4 teaspoon salt
3/4 cup lukewarm water
Cinnamon
Sugar

Ignite about 15 to 20 charcoal briquettes and arrange in a pile in your fire pan. Let burn until they are covered with ash (about 20 minutes). Melt Crisco in the Dutch oven for a depth of about 2 inches.

Stir flour, dry milk, baking powder, salt and water together and knead on floured board. Cover and let stand for 15 minutes.

DUTCH OVEN PEACH COBBLER

Peaches

Contents of zip-type bag 1

2 cups Bisquick

2/3 cup granulated sugar

Contents of zip-type bag 2

1 1/2 cups granulated sugar

1/2 teaspoon cinnamon

1/4 teaspoon ginger

4 tablespoons cornstarch

Pile up 25 to 30 charcoal briquettes in a firepan and let burn until they are barely covered with ash (about 20 minutes).

Peel 1 peach per person (in season), or use canned peaches off-season. Mix contents of bag #2 with 2 cups water in a Dutch oven. Bring to a boil. Stir to dissolve sugar and thicken the syrup. Place peaches into the mixture and bring to a boil again.

Mix bag #1 with enough water to make a sticky dough. About 3/4 cup water. Squeeze dough onto hot peaches in Dutch oven. Cover with the lid. Place Dutch oven on 5 or 6 hot charcoal briquettes and about 15 briquettes on top of the lid. Don't peek, and bake for 20 minutes. Blow ash off lid before carefully lifting the lid to check doneness.

EMBERS-BAKED APPLES

4 green Granny Smith apples
1 1/2 cups dark raisins
1/3 cup granulated sugar
1 teaspoon ground cinnamon

Remove the cores of apples such that the apples are intact with a tube-like hole right through the center. Do not remove the skins of the apples. Mix the sugar, raisins, cinnamon together. Stuff this raisin mixture into the cored apples in the tube-like hole. Pack well and wrap each whole apple in aluminum foil. Throw into embers at campfire and let cook for 8–10 minutes. Remove foil wrapper and eat.

GIRL SCOUT DUMP CAKE

2 (18 1/2 ounce) boxes white or yellow cake mix
3 (29 ounce) cans fruit cocktail or other canned fruit
3/4 pound margarine

Pour fruit in cast iron Dutch oven. Sprinkle dry cake mix over fruit. Dot margarine on top of cake mix. Cover tightly, set in coals of campfire, putting coals on lid also, and let cook until cake is lightly browned. Rotate Dutch oven one quarter turn every 15 minutes for even cooking, especially if the active fire is only on one side of the Dutch oven. Recipe can be halved easily.

GREAT CANADIAN SHORE LUNCH

Large zip-type bag 1

1 egg

1/4 cup milk

Large zip-type bag 2

1 1/2 cups flour

1/2 cup corn flake crumbs

1/4 cup cornmeal

Salt and pepper

Zip-type bag 3

6 partially boiled potatoes, peeled and diced

1 cooking onion, peeled and chopped

1 red and 1 green pepper, chopped (optional)

Salt and pepper

1 large can beans

1 large can fruit

Olive oil or vegetable oil

*Boneless, skinless fish fillet

*Sun or water will cause a fish to bad quickly. Always use an NON-IODIZED SALT on fish prior to cooking (rock salt or pickling salt).

Open can of beans so the lid is still attached and acts like a top on a pot, cook on low, stirring frequently.

Start cooking potatoes as you are preparing your fish, as the potatoes take longer.

Place boneless fish fillet in egg mixture bag and shake, then place in flour bag and shake. If you are deep frying, test oil by dropping a little batter in, it should bubble. If you are frying, rub bottom of pan with olive oil.

Place fish in pans skin side down (You can tell skin side by its shiny appearance). If you put fillets in pan skin side up, they will curl up and not cook evenly. If your fish was two pounds, it should take about two minutes on each side.

GRILLED DESSERT

1 or 2 loaves of French bread
1 can sweetened condensed milk
1 bag coconut

Cut bread into large pieces. Place in bowl and allow to harden slightly.

In a large bowl, mix sweetened condensed milk and coconut. Dip bread into milk mixture. Pierce with long handled forks or toasting forks. Grill over hot coals until toasted brown. Cool and eat.

HAM AND PINEAPPLE IN FOIL

1 (1/2-inch thick) ham slice thick

1/2 teaspoon mustard

1/2 teaspoon brown sugar

2 tablespoons pineapple chunks

1 teaspoon pineapple juice

Foil

Cut two pieces of foil twice the size of the ham slice. Put ham slice on one side of one piece of foil after you spread both sides of the ham slice with mustard. Sprinkle brown sugar on the top side and add pineapple chunks with pineapple juice. Fold foil into an envelope, crimping all edges securely. Repeat with second foil layer. Cook 6 minutes a side on top of charcoal gray coals.

HOBO ONION

Large onion

1/4 cup (1/2 stick) butter

Salt

Pepper

Score onion across the top several times and place in aluminum foil. Put butter, salt and pepper on top of onion and close the foil securely. Set directly in the fire and cook approximately 30 to 45 minutes. Unwrap and enjoy!

HOBO VEGGIES

Diced potatoes
Diced onions
Sliced carrots
Sliced green bell pepper
Fresh mushrooms
Garlic powder (lots!)
Salt and pepper
Dabs of butter

Put one serving onto each square of foil. Seal the foil into a packet. Put on the coals and turn a couple times to keep from burning. Takes about 1/2 hour or less depending upon the heat of the coals. These are delicious!

ITALIAN SANDWICHES

4 sub buns

4 Italian sausages, sweet, mild or hot

1 cup mozzarella cheese

1 jar pizza sauce

Grill your sausage until done. Slice buns open like a hot dog bun. Spread some pizza sauce inside, then place a sausage and cover with cheese. Wrap with foil and place over coals or on grill just long enough to melt cheese. Add mushrooms or whatever other garnishes are desired and available.

JAMBALAYA FEAST

1 package "Tony Chachere's Creole Jambalaya Mix

1 summer sausage (or other packaged sausage, chicken or ham)

Prepare according to directions. Requires only water and meat, as all spices are included. Simmer for 25 minutes.

MUD APPLES

4 large apples
1 bucket of mud

Coat the apples with about 1 inch of thick mud on all sides. When the fire has burned long enough to make some coals, scoop some of the coals to the side. Bury the apples in the coals, and leave them there for about 45 minutes. Scrape away the cooled coals. Knock the dry cooked mud off the apples and discard the skins. Spoon up the sweet steamy pulp for a surprising treat.

ONE POT CHICKEN-RICE-STUFFING DINNER

1 large can chicken
1 box stuffing mix
1 cup 5 minute rice
1 cube bouillon
Salt and pepper
A few fresh veggies or dried mushrooms, if desired

Put the stuffing mix, rice, bouillon, salt, pepper and vegetables, if desired, in zip-type bags.

At the campsite, cook the bouillon with about one quart of water (depends on the desired consistency of the dish), add the rice and spices mix, let it cook for about 2 minutes, add the chicken and veggies and after a minute or so the stuffing mix. Let it sit for a few more minutes until the breadcrumbs are soft enough.

ONE-POT ENCHILADA CASSEROLE

2 tablespoons chili powder mix
1 to 2 tablespoons dried onion
2 tablespoons sun dried tomatoes
1 small can chicken, tuna or other meat
4 cups water
12 ounces corn chips, crumbled
4 to 6 ounces cheese

Before you leave home, combine the chili powder mix, dried onion and sun-dried tomatoes in a plastic bag.

At the campsite, bring the water to boil, then add the mix and canned meat. Let simmer for about 5 minutes. Add the crumbled corn chips and cheese. Stir until the chips are moistened, then serve.

PEACHY DUTCH OVEN FRENCH TOAST

- 1 dozen eggs
- 2 cups milk
- 1/2 teaspoon vanilla extract
- 1 tablespoon cinnamon
- 1 loaf French or Italian bread, sliced
- 1/2 pound butter or margarine
- 1 pound brown sugar
- 3 (16 ounce) cans peaches, drained and quartered

Heat a large Dutch oven by covering it with coals for 15 minutes.

Beat the eggs, milk, vanilla extract and cinnamon in a large mixing bowl. Slice the bread and let it soak in the egg mixture.

Remove preheated oven from coals and melt butter in the bottom. Add brown sugar and mix well with butter until caramelized. Put the drained peaches over the caramelized sugar. Place the egg/bread mixture on top of the peaches, cover with lid and return the Dutch oven to the coals. Bake 45 minutes at about 350 degrees F (medium hot coals. Cooking time is shorter if the temperature is higher, but watch the edges so they don't burn). For the first 10 minutes, use coals only on the bottom. Then add coals to the oven top and continue baking until done. With the caramel topping, you probably won't even need syrup.

PICNIC MEAL IN A JUG

1 (10 ounce) package wheel macaroni
1 bay leaf
2 pounds ground beef
1 large onion, chopped
4 (8 ounce) cans tomato sauce or juice
1 can whole kernel corn, drained
2 tablespoon chopped parsley
2 teaspoons MSG or Accent®
2 teaspoons chili powder
1 1/4 teaspoons salt
1 teaspoon hot pepper sauce
1/2 teaspoon granulated sugar
1/2 teaspoon leaf oregano
1/2 teaspoon garlic powder
1/4 cup grated sharp Cheddar cheese

Cook macaroni according to package directions, adding bay leaf to salted water. Do not overcook; drain. Brown meat and onion in large skillet until meat is broken into pieces. Stir in remaining ingredients except cheese. Simmer for 30 minutes, stirring occasionally. Mix with macaroni and cheese. Pour into a 1-gallon vacuum bottle.

PITA PIZZA

4 pieces pita bread

2 cups pizza sauce (1/2 cup per pita)

2 cups mozzarella cheese, shredded (1/2 cup per pita)

Topping of your choice: mushrooms, green bell peppers, pre-cooked sausage, pepperoni

Aluminum foil

Slice pita bread three quarters of the way through. Spread pizza sauce on the bottom layer of the pita bread. Put in toppings and top with cheese. Close pita and wrap with foil. Cook over coals until hot (approximately 20 minutes).

SADDLEBAG TRAIL MIX

2 cup sraisins
2 cups dried banana chips
2 cups unsalted dry roasted peanuts
6 ounces mixed dried fruit bits

Blend all ingredients and store in an airtight container.

SALSA CHICKEN

4 boneless, skinless chicken breast halves

1 jar salsa

Wrap each piece of chicken in a foil "envelope." Pour salsa over chicken and seal foil tightly. Place over fire and cook for 40 minutes.

If you don't have a grill over the fire, place on a rock near the fire, but not directly in the flames and cook for the same amount of time, turning every 10 to 15 minutes.

SHROOM TREATS

Mushrooms

Canned Underwood Deviled Ham

Parmesan cheese

Remove stems from mushrooms. Place about 1/2 teaspoon of Underwood Deviled Ham inside each mushroom cap. Sprinkle Parmesan cheese on top of mixture. Melt the cheese/ham/mushroom cap by toasting near fire at angle. Serve hot.

S'MORES

- 1 chocolate bar
- 2 or 3 marshmallows
- 2 graham crackers

Toast marshmallows over coals. Break chocolate bar in half. Place on top of graham cracker. Sandwich marshmallows between the chocolate bars and graham crackers.

WILDERNESS HASH

1/2 pound bacon, diced
2 pounds hamburger
1 large onion
1 cup (1 pint) water
2 (16 ounce) cans kidney beans
Salt and pepper

Fry bacon until crisp. Pour off bacon drippings. Combine all ingredients in coffee can. Cook in coals, uncovered.